



Wine Tech Notes

2018 Mourvèdre – RED MOUNTAIN

8 barrels produced • 14.3% Alc by Vol.

Tasting Notes

Elegance and complexity prevail over this intriguing wine. Mouthwatering and savory aromas of baking spices, Garrigue, black pepper and orange zest unfold in your glass. Purity of fruit shines through with juicy acidity and flavors of plum and fresh ripe blackberries. This wine will age gracefully for many years.



Harvest Notes

Appellation: Red Mountain
Varietal: 95% Mourvedre, 5% Syrah

Vineyards

The forces that helped form **Heart of the Hill** and the **Red Mountain** geology in general, were truly gigantic. The deep bedrock of most of the Columbia Basin is basalt, formed from the massive lava out flows caused by intense volcanic activity. On top of the basalt lie layers of sediment deposited by repeated ancient floods. On top of the sediment are layers of sand and silt from eons of erosion and weathering. The high alkalinity and high calcium carbonate content produce wines of incredible structure and longevity.

Vinification

This fruit was hand harvested in the early morning of October 20th and was then fully de-stemmed. Fermentation occurred with native yeasts in small open top fermenters with twice daily manual pigeage. Pressing occurred at dryness and the free run was barreled into neutral 500 L French oak puncheons. Elevage lasted for 15 months and the wine was bottled in March 2020.